

**Listing of Claims:**

1. (Previously Presented) Method for separating and extracting cartilages of avian origin, comprising the steps of:

a) grinding poultry skeletons until a mean particle size of about 1 centimeter or less is obtained, and

b) separating and extracting said cartilages from said ground poultry skeletons by a flow of edible liquid circulating in a separating vessel.

2. (Original) Process according to claim 1, characterized in that the flow of edible liquid circulating in a separating vessel has an ascending vertical component.

3. (Original) Process according to claim 1, characterized in that the separating liquid is water or an edible brine.

4. (Cancelled)

5. (Cancelled)

6. (Cancelled)